

**Amendments to the Abstract:**

Please cancel the previous abstract and replace it with the following new abstract which is submitted in clean text.

**ABSTRACT**

The invention is a method to provide a frozen meat product with a final fresh product quality. The main steps are an initial quick freezing step, reaching  $-5^{\circ}\text{C}$  in the center of meat product in less than 1 hour, vacuum packing the meat product and freezing again, reaching  $-18^{\circ}\text{C}$  in the center of the meat product in less than 2 hours. The final product is a processed meat product with a fresh quality after storage for a prolonged period of time.